



FENCHURCH
RESTAURANT

MENU A

£65

STARTER

Slow-cooked lamb raviolo, crisp sweetbreads, sweet garlic and almond pesto

Salad of young leaves and vegetables, pecorino and basil cream

Crapaudine beetroot, rosella, hazelnut and horseradish dressing

MAIN COURSE

Roast guinea fowl, morel spätzle, speck ham and cauliflower

Fillet of cod, St Austell Bay mussels, Hispi cabbage and wild garlic sauce

Warm Mammole artichokes, charred Calçot onions and wild leek sabayon

DESSERT

Yorkshire rhubarb poached in verbena tea, vanilla cheesecake and blood orange

Blueberry, violet and lemon pavlova

Selection of Neal's yard cheeses, oatcakes, raisin bread and grapes



A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.



FENCHURCH
RESTAURANT

MENU B

£85

STARTER

Salad of black olive crusted beef, Tokyo turnip, white broccoli and anchovy dressing

Roast Orkney scallop, first Italian peas, dulse seaweed and Lilliput capers

Crapaudine beetroot, rosella, hazelnut and horseradish dressing

MAIN COURSE

Pyrenean milk-fed lamb, white asparagus, smoked garlic and swiss chard

Roast halibut, confit fennel, broad beans, pink grapefruit and basil

White asparagus, smoked garlic and pine nuts in a filo parcel

DESSERT

Passion fruit meringue tart and almond milk ice cream

Gianduja and citrus bar, banana yoghurt ice cream

Selection of Neal's yard cheeses, oatcakes, raisin bread and grapes



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